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May 21, 1984

PUB-N0: JP359088065A

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TITLE: PREPARATION OF FOOD RAW MATERIAL COMPOSED OF EDIBLE BONE AND MARROW

PUBN-DATE: May 21, 1984

INVENTOR-INFORMATION:

| | |
|----------------|---------|
| NAME | COUNTRY |
| SASAKI, TAKEJI | |

ASSIGNEE-INFORMATION:

| | |
|---------------|---------|
| NAME | COUNTRY |
| SASAKI TAKEJI | |

APPL-NO: JP57196247

APPL-DATE: November 9, 1982

US-CL-CURRENT: 426/643; 426/644

INT-CL (IPC): A23L 1/315; A23L 1/325

ABSTRACT:

PURPOSE: To obtain the titled food raw material rich in nutrient components, by adding a specific additive in the rough crushing process of edible bone and marrow, pulverizing the bone, etc. to ultra-fine powder, removing the blood and fat therefrom, and adding an additive to adjust the pH.

CONSTITUTION: The edible bone and marrow of cattle, poultry or fish are crushed to a proper size, immersed in a solution of sodium hypochlorite to effect the disinfection and cleaning, roughly crushed to 1~5mm diameter, added with an alkaline aqueous solution of soybean lecithin, stirred homogeneously, and pulverized with a precise grinder to ultra-fine powder of $1\text{ }\mu\text{m}$ diameter under the temperature condition to prevent the thermal denaturation of the proteins which are the main components of the product. The powder is washed with water chilled at 15°C, dehydrated to a proper water-content, subjected to the removal of blood and fat, mixed with an aqueous solution of soybean lecithin, and adjusted to 5.3~6pH with an organic acid. The obtained pasty mince having low fat content and free from the dripping tendency is freeze-dried or dried with hot air to obtain the powdery material.

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